

MESTRES
(D.O. Cava, Spain)



THE WINERY

Mestres' first documents as wine négociant are dated all the way back to 1312 and still have documents dated in 1567. In 1607, we found documents as vine growers and owners showing the vineyard, Heretat Mas Coquet. In the 1600's, they started building the actual winery in Sant Sadurni d'Anoia, Penedes, Spain, which was finished in 1861. They are still owned by the 30th generation of the family: Mestres.

Mestres family was the first producer to register the word CAVA, in 1959 by Joseph Mestres. This was to inform the consumer that this was a sparkling wine, aged in a cellar, using the words "wines made in cellar" (vins de cava). They were also the first ones to produce a cava "non-dosage" in 1945, Visol (translating to: only wine).

Mestres only uses the traditional grapes of their terroir: Xarel-lo, Parellada, and Macabeu. All of them are hand harvested on their own 74 acres of vineyards, situated at 690 feet above sea level, some of the oldest vineyards in the area.

To protect their patrimony, no insecticides, or herbicides, are used at the vineyard, and pruning is carried out to reduce their vigor. Therefore, grapes are produced of greater ripeness and intensity.

Today, they still use traditional methods taught by their ancestors, including long aging in caves, the youngest of their wines, aged 20 months. All of the wines in their cellar are Reserva or Gran Reserva.

Mestres wines are aged under natural cork and riddling is all done by hand. During the wines long aging, the cork allows for a slight oxidation into the wines giving them a rounder mouth feel and depth on the palate. The bottles are slowly turned on the riddling rack until the next is facing down and the yeast settles in the neck of the bottle. The yeasts are then "dégorgéd" after the designated aging period for the wine. Dégorging is done by hand for all bottles, to ensure the highest quality.

Nothing has changed at Mestres since they produced their first bottle of Cava, and you can taste the respect for their terroir and authenticity in their wines.

MESTRES VISOL, GRAN RESERVA BRUT NATURE, 2012



- **Region/ Sub-Region:** Spain, Penedes, Cava D.O.
- **Grapes:** 35% Macabeu, 40% Xarel-lo, and 25% Parellada, bush vines over 50 years old, all hand harvested.
- **Soil:** Calcareous, slightly sandy, and clay.
- **Vinification:** Fermentation done in 225L chestnut barriques. Wine is left in barrel on the lees for 6 months. Second fermentation in bottle with natural cork.
- **Aging:** Over 5 years of bottle aging on its lees. Hand riddled and manual disgorged. Mestres always states the disgorging date on the label.
- **Residual sugar:** Less than 3 g/l.
- **Nose:** Citrus, dried apple, pear skins, nutty, and dried white flowers.
- **Taste:** Integrated fine bubbles. The palate is structured, fresh, long and persistent. In the aftertaste, notes of brioche, toasty notes, balsamic, confit aromas, very elegant.
- **Color:** Attractive pale golden yellow with green highlights.
- **Gastronomy:** Caviar, cured meats, delicate fish like turbot, cheese.

Visol, translates to “only wine”. The first vintage of Visol was made in 1954 and is also the first cava with zero dosage (no sugar added, only the wine).

CRITICS & REVIEWS:

The Wine Advocate, Aug. 2019- 91 points - “Versatile sparkling wine very apt for the table, with its dry palate and an almost salty finish. The palate is very compact and integrated, with fine bubbles and balanced acidity, very easy to drink.”

Vinous Media, Apr '19 - 92 points - “Light, bright straw-yellow. Intensely perfumed, mineral accented aromas of dried pear, orange pith. Broad and chewy on the palate, offering impressively concentrated yet lithe orchard/citrus fruit, candied ginger and toasted grain flavors that tighten up the back half. ...”